

Le Terre

Le Terre's Life Source Food Experience presents the Menu in honour of Spring

Early morning dawns, twittering in the background and the hills are shyly dying with new fresh and delicate colors: the magic of spring arrives, bringing the new menu of Le Terre to the table.

The Executive Chef Enzo Pettè has created for you an intriguing journey of taste characterized by Le Terre's own signature dishes 🍷 and interesting new entries. Le Terre will conquer your palate at every bite with new proposals inspired by the tradition of Italian cuisine: unusual combinations of contrasting are on set.

The menu at Le Terre Gourmet Restaurant remains inspired by its territory and brings what nature offers to each season. Chef Enzo Pettè's cooking identity is indistinguishable and made to experience a food and wine journey in the philosophy of contrast, mixing the aromas of the highest altitudes and the fragrances of seas and lakes.

A menu of delicacies that tickle the palate, alternating textures and varied tastes, territoriality, and innovation, offering familiar flavors but with a revolutionized look.

The main character of the season: Red Tortello

The handmade pasta is rooted in an ancient Italian tradition that not only brings the authenticity of our cornfields to the table, but is also the blank canvas on which the Chef has composed a new work of art.

Here stands the Red Tortello where buffalo ricotta cheese from Bergamo combines with asparagus and 'nduja, making it a gourmet creation.

A delicious dish linked to tradition and territory, but which knows how to dare.

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À la carte menu

STARTERS

Sole cooked at low temperature with lettuce salad, lime, tarragon and meat dressing

Raw red prawns, orange drops, salmon caviar and cinnamon scent

Crispy octopus with rocket salad sauce, cappers, basil, tomato, anchovies and olives

Beef tartare, truffle caviar and special eggs sauce

Sliced squids with curry soup, papaya and carrots salad with capper's mayonnaise

FIRST COURSES

The "Chef's" Casoncello 🍷

Red Tortello stuffed with buffalo Ricotta cheese, asparagus cream and `nduja drops

Carnaroli risotto "Riserva San Massimo" with agretti, bagnacauda and spicy crumble

Spaghetti "Mancini" with mashed cuttlefish, roasted datterini cherry tomatoes and shellfish sauce

SECOND COURSES

Veal rib with thyme potatoes

Amberjack, lime seasonal vegetables and chicken mousse 🍷

"THE KING" Beef fillet with truffle butter and spring onions 🍷

Turbot fillet Carbonara style

DESSERT

" LE TERRE " dessert 🍷

Elderflower crème brûlée

Strawberries ice cream with mint mousse

Chocolate tart, peanuts ice cream and maple syrup

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Tasting Menu

STARTER

Sole cooked at low temperature with lettuce salad, lime, tarragon and meat dressing

Crispy octopus with rocket salad sauce, cappers, basil, tomato, anchovies and olives

Franciacorta Brut az. QUADRA QBLACK

FIRST COURSES

The "Chef's" Casoncello

Carnaroli risotto "Riserva San Massimo" with agretti, bagnacauda and spicy crumble

Dolcetto d'Alba az. BREZZA

SECOND COURSES

Amberjack, lime seasonal vegetables and chicken mousse

Negroamaro Diecianni az. FEUDI DI GUAGNANO

DESSERT

Strawberries ice cream with mint mousse

Panna e San Pellegrino Water